

CARRÉMENT SAUVIGNON

2023

Producteur Récoltant – Mis en bouteille à la propriété

Discover our **fresh, fruity Sauvignon**, committed to meeting today's consumer challenges. We offer a **low-alcohol wine** for moderate consumption, without compromising on **pleasure**.

This wine embodies simplicity, both in its fruity aromatic profiles perfectly **suited to informal moments of consumption**, as well as the clear, legible packaging, reflecting our commitment to a transparent consumer experience



Blend
100% Sauvignon



Appellation
IGP Atlantique

Vinification

Early harvest to control the wine's alcohol content.
Pressing, settling and fermentation.
This lower-alcohol wine retains all the characteristics of a Sauvignon Blanc.

Tasting notes

Colour | Attractive, bright, clear colour.

Nose | Fresh, with notes of pear and citrus.

Palate | The attack is lively and very fruity. Pleasant aromas of pear and lemon peel. Beautiful roundness and an elegant finish.

Light ●●●●● Powerful

Fruity ●●●●● Structured

Dry ●●●●● Sweet

Service tips

Enjoy chilled, between 8 and 10°C,
Carrément Sauvignon is ideal as an aperitif, with tapas, a cheese platter or seafood. It's also a perfect accompaniment to sushi or roast chicken.

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Société Coopérative Agricole

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